Standardized Recipe Form

| Recipe Name <u>Grab'n Go Chicken Spinach Salad</u> | Category <u>Entre</u> | ee | Recipe # |
|--|---|--|--|
| | (i.e., entrée, brea | ads) | |
| Process: 3 (1= No cook; 2= Cook and | same day serve; 3= | Cook, cool, rehea | at, serve; 4= SOP controlled |
| Ingredients * Indicates a commodity item | Servings | | Directions : Include <i>step- by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can |
| (Local) Indicates a local fruit or vegetable when in season | 50 | 100 | be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard). |
| Chicken Spinach Salad Spinach, raw (Local) Chicken patties, cooked* Almonds, toasted Cranberries or dried cherries* Dressing, raspberry vinaigrette Pretzel, soft Bavarian stick Apples, raw with skin, sliced (Local) Celery sticks, raw | 6 1/4 gal 50 pieces 1 lb + 9 oz 3 qts + 1/2 cup 6 lbs 4 oz 50 pieces 1 1/2 gal + 1 cup 1 1/2 gal + 1 cup | 12 ½ gal 100 3 lb + 2 oz 1 ½ gal + 1 cup 12 lb + 8 oz 100 3 gal + 2 cups 3 gal + 2 cups | Place spinach mix in serving container Dice chicken patty and sprinkle over spinach Sprinkle almonds over chicken Top salad with cranberries or dried cherries Serve dressing on the side − 2 oz portions Serve with apples, celery, and pretzel Place components in serving container in safe and appealing presentation. Close lid securely for safe transport. Sodium can be reduced by using a low-sodium salad dressing. |
| Serving Size <u>1 each</u> Pan Size Yield <u>1 serving</u> Number of Pans | Temperature Minutes | | |
| Meal Pattern (Based on Serving Size): 1 serving | If available, Nutrition Analysis: Serving Size: 1 serving | | |
| | 802 Calories 6 Saturated Fat (g) 23 Vitamin C (mg) | | |
| 2 oz Meat/Meat Alternative 3 Fruit/Vegetable 1 Grains/Breads | $ \underline{24} $ Protein (g) $ \underline{1511} $ Sodium (mg) $ \underline{6207} $ Vitamin A (IU) | | |
| 1 Grains/Breads | | 30 Total Fat (g) 8 Fiber (g) 157 Calcium (mg) | |
| | | 39.01 % Cal | lories from Total Fat $\frac{4.0}{1}$ Iron (mg) |

This recipe is from Cindy Giese, Lewistown Public Schools, Lewistown, Montana.